

Cranberry Apple Quinoa Salad

Salad:

- 1 cup uncooked quinoa
- 1/2 cup celery, diced
- 2 green onions, sliced
- 1 cup apple, diced
- 1/3 cup toasted pecans, walnuts or almonds, chopped
- 1/3 cup dried cranberries

Vinaigrette:

- 2 T apple cider vinegar
- 2 T maple syrup
- 1 T fresh lemon juice
- 2 T olive oil
- 2 tsp Dijon mustard
- 1/4 tsp granulated garlic
- Salt and pepper to taste

In a medium pot, cook the quinoa according to the package instructions in salted water. Drain and let cool. In a jar, add all the vinaigrette ingredients and shake well or whisk it in a bowl until combined. Once cooled, put the quinoa into a serving bowl with the rest of the salad ingredients. Season with salt and pepper. Pour the vinaigrette over the salad and toss until combined. Serve at room temp or refrigerate until ready to serve.

Recipe by Garden Chef Terri Carter



ATLANTA BOTANICAL GARDEN